

STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *ssc Radisson Diamond* on March 25, 2001 at the Port of San Juan, Puerto Rico.

POTABLE WATER

Item Number 1 *(6) - Four samples per month were not collected and analyzed.

Corrective Action Taken in accordance with Section 5.6.1.1.1 of the VSP Manual - A procedure was established that a minimum of four potable water samples per month be collected and analyzed for the presence of E-coli, utilizing a method accepted in Standard Methods for the Examination of Water and Wastewater. Logs of the above tests are maintained for a 2-year period.

Item Number 2 *(6) - Microbiological results for shore bunkered potable water were not available.

Corrective Action Taken in accordance with Section 5.1.1.2.1 of the VSP Manual - The vessel was instructed to test shore bunkered water for the presence of E-coli, utilizing a method accepted in Standard Methods for the Examination of Water and Wastewater.

Item Number 3 *(8) - Port water was not tested for a PH level prior to bunkering.

Corrective Action Taken in accordance with Section 5.2.1.2.1 of the VSP Manual - A procedure has been established to perform a halogen demand and PH level test prior to the commencement of the bunkering process.

Item Number 4 *(6) - The Analyzer Recorder Charts had a range of 5 to 50.

Corrective Action Taken in accordance with Section 5.5.2.1.1 of the VSP Manual - A batch of Analyzer Recorder Charts with a range from 0 to 50 were delivered erroneously to all RSSC vessels. This has been corrected and all vessels have received recorder charts with a range of 0.0 to 5.0 mg/L.

POOLS & SPAS

Item Number 5 *(10) - Verify that all drain covers are anti-vortex.

Corrective Action Taken in accordance with Section 6.4.1.2.2 of the VSP Manual - As of today's date, we have not been able to verify with the manufacturers of the pool whether the drain covers are anti-vortex or not.

GRILL DISHWASHING

Item Number 6 *(22) - The final rinse gauges of the dishwasher and the glass washer appeared to be out of calibration.

Corrective Action Taken in accordance with Section 7.5.2.1.1 of the VSP Manual - New gauges, that are designed to be accurate to $\pm 1.5^{\circ}\text{C}$ within its intended range of use, were installed.

INTEGRATED PEST MANAGEMENT

Item Number 7 *(40) - A written pest management plan was not provided.

Corrective Action Taken in accordance with Section 8.1.1.1.1 of the VSP Manual - An Integrated Pest Management Plan to address the effective monitoring and control strategies for pests aboard all RSSC vessels was developed and implemented.

CLUB BAR

Item Number 8 (26) - Some previously cleaned glasses were soiled.

Corrective Action Taken in accordance with Section 7.5.5.1.1 of the VSP Manual - All bar staff were reminded to ascertain that all food service equipment and utensils are clean to sight and touch before storage.

Item Number 9 *(16) - The temperature of cold items on the service line ranged from 45°F to 50°F and hot items ranged from 120°F to 135°F .

Corrective Action Taken in accordance with Section 7.3.5.3.1.1 of the VSP Manual - Galley personnel and the Executive Chef were instructed to ascertain that the temperature of potentially hazardous food is kept at 5°C (41°F) for cold items and at 60° 140°F) for hot items.

GALLEY DECK 8

Item Number 10 *(20) - The interior of the plastic liner of the ice bin was cracked.

Corrective Action Taken in accordance with Section 7.4.5.1.1.1 of the VSP Manual - The bin was replaced.

Item Number 11 (21) - The interior spaces of the grill were not easily cleanable.

Corrective Action Taken in accordance with Section 7.4.2.2.6 of the VSP Manual - The interior spaces will be modified to meet the materials, design and construction guidelines.

PASTRY

Item Number 12 *(28) - Clean sheet pans were stored on the soiled side of the potwash sink.

Corrective Action Taken in accordance with Section 7.5.7.3.1 of the VSP Manual - Galley and utility personnel were reminded to store clean equipment in a clean, dry location that is at least 6 inches above the deck and protected from splash, dust and other contamination.

MAIN GALLEY-PASTRY

Item Number 13 (26) - A previously cleaned chopper blade was soiled with food residue.

Corrective Action Taken in accordance with Section 7.5.5.1.1 of the VSP Manual - All galley and utility personnel were reminded that food contact surfaces of equipment must be clean to sight and touch.

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Radisson Seven Seas Cruises